

## WINES BY THE GLASS

### SPARKLING

- Prosecco, *Bele Casel, Extra Dry, Italy, N.V.* 12  
 Brut Rosé, *Schramsberg, Mirabelle, California, N.V.* 15  
 Champagne, *Bollinger, Special Cuvée, France, N.V.* 28

### WHITE

- Assyrtiko, *Hatziyiannis, Santorini, Greece, 2020* 18  
 Chardonnay, *Linourt, 'Steel', Santa Rita Hills, 2020* 12  
 Chardonnay, *Darioush, 'Signature', Napa, 2019* 25  
 Riesling, *Dr. Hermann, Kabinett, Germany, 2019* 15  
 Sauvignon Blanc, *La Raimbauderie, Sancerre, 2019* 15

### ROSÉ

- GSM, *Château Saint-Pierre, Côtes de Provence, 2020* 10

### RED

- Agiorgitiko, *Gai'a Wines, Greece, 2019* 15  
 Grenache-Syrah, *Le Sang des Cailloux, Vacqueyras, 2019* 18  
 Tempranillo, *Marqués de Murrieta, Rioja, Spain, 2016* 16  
 Cabernet Sauvignon, *Far Niente - Post & Beam, Napa, 2019* 22  
 Cabernet Sauvignon, *Pride Mountain, Napa-Sonoma, 2017* 31  
 Pinot Noir, *Domaine du Prieuré, Burgundy, France, 2018* 16  
 Pinot Noir, *Kistler, 'Freestone-Occidental', Sonoma, 2019* 25  
 Zinfandel, *Turley Vineyards, 'Old Vines', California, 2019* 16

## APPETIZERS

- MADE IN-HOUSE PITA *brushed with olive oil and herbs* 4  
 ASSORTED OLIVES *chili-herb marinated* 10  
 TZATZIKI *made in-house yogurt, garlic, cucumber, dill, served with our made in-house pita* 12  
 HTIPITI *Dodoni feta, roasted chili pepper spread, served with our made in-house pita* 13  
 TIROKAFTERI *Dodoni feta, jalapeno pepper spread, served with our made in-house pita* 13  
 ASSORTMENT OF SPREADS *served with our made in-house pita* 20  
 SPANAKOTIRÒPITA *crispy phyllo pastries with cheese, baby spinach, leeks* 18  
 OCTOPUS *Galicia coast of Spain mesquite-grilled octopus, lemon, olive oil, oregano* 24  
 DIVER SCALLOPS *Grilled haloumi cheese, sunchoke purée, squid ink, sunchoke chips* 32  
 RIBLETS *Kansas baby-back pork, spice rub, Attiki honey, sour cherry pistachio compote* 20  
 LAMB MEATBALLS *baked meat balls, blistered tomatoes, citrus Greek yogurt* 18

## SALADS

- ROASTED BEET SALAD *chocolate, hazelnut, squid ink - honey yogurt* 18  
 'HORIATIKI' VILLAGE SALAD *cucumber, cherry tomatoes, red onions, bell peppers, little-gem lettuces, Dodoni feta, Kalamata olives, red wine vinaigrette* 22  
 ADD A BEEF BURGER PATTY 36  
 ADD ROASTED ÒRA KING SALMON 45  
 ADD A GRILLED CHICKEN SKEWER 34

## ENTRÈES

*Our featured fish selections such as Dorade, Tsipoura & Branzino have been sustainably managed and sourced to us directly from Greece*

- MEDITERRANEAN BRANZINO** *filleted, mesquite-grilled, sautéed greens, roasted potatoes* 44
- MEDITERRANEAN WHOLE FISH WITH BONE** *mesquite-grilled, lemon, fennel & herb stuffed* A.O.
- MOUSSAKA CASSEROLE** *layered ground beef, eggplant, potato, bechamel crust, lamb jus* 42
- MANOURI ROLLO** *rolled vegetarian pasta, sautéed spinach, manouri cheese, tomato sauce* 36
- BRAISED LAMB SHANK** *garlic mint orzo, maitake mushrooms, tomato piquillo jus* 48
- LAMB CHOPS** *double-cut from four ribs, all-natural & free-range from the region of Australia, mesquite-grilled, olive oil crushed potatoes* TWO CHOPS 56  
THREE CHOPS 84

**ALLEN BROTHERS**  
THE GREAT STEAKHOUSE STEAKS®  
USDA PRIME BEEF LEADER



*All our beef cuts are rated USDA PRIME\*, aged for a minimum of 21 days, seasoned, and grilled over a mesquite-charcoal fire. Partnered with Allen Bros., the premier purveyor of fine beef in Chicago since 1893, we exclusively offer to the Bay Area their finest hand-selections solely sourced from Midwestern Native Beef farms in Colorado, Nebraska & Iowa.*

*Each been served à la carte*

<b>FILET MIGNON</b> 8 oz. 70	<b>BONE-IN RIBEYE</b> 26 oz. 155
<b>BONE-IN FILET MIGNON</b> 14 oz. 124	<b>BONE-IN BERKSHIRE (KUROBUTA) PORK CHOP</b> 16 oz. 54
<b>NEW YORK STRIP</b> 16 oz. 98	<b>TOMAHAWK RIBEYE</b> 40 oz. 192

*\*Only 2% of all beef produced in the U.S. is certified as USDA Prime*

## SIDE DISHES

- OVEN ROASTED SEASONAL VEGETABLES** *served over a celery root purée* 16
- FORAGED MUSHROOMS** *sautéed maitake and shiitake, mushroom jus, kefalotyri cheese crisp* 16
- FRENCH FRIES** *dill, parsley, lemon zest* 10
- ROASTED BABY POTATOES** *lemon, oregano* 12
- ORZO PASTA** *butter, Kefalograviera cheese* 12
- SEASONAL SAUTÉED GREENS** *Swiss chard, garlic* 12